



# Southern Skillet Cornbread

Nothing is better than hot cornbread with a crunchy crust, right out of the skillet!

## Ingredients

- 1 bag [Pamela's Cornbread & Muffin Mix](#)
- 3 eggs, large
- 1 cup buttermilk

For a thicker cornbread, as shown in picture, double this recipe

## Directions

Preheat oven to 375°.

Preheat oven to 375°. Place cast iron or heavy metal skillet in the oven to preheat. Mix all ingredients together. Carefully spoon 1 TBSP butter or shortening into hot pan, tipping pan to distribute all around. Carefully pour batter into hot skillet and return to oven. Bake 20 to 25 minutes until golden brown or a toothpick inserted in the middle comes out clean.

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